

(54) **PRODUCTION OF BASE FOR STEAMING RICE CAKE**

(11) 55-61775 (A) (43) 9.5.1980 (19) JP
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PURPOSE: Steamed rice is pound into cake and hardened, then milled in multistages to form base with predetermined thickness and the base is cut or pressed to give base sheets used to cover the ingredient, thus shortening the time for production and permitting the expansion of variety of the form of base.

CONSTITUTION: Steamed rice is pounded into cake in usual ways and the cake is expanded to about 20mm thickness. The cake is dried by standing to about 25% water content, then milled while the gap between rolls is changed to 2~5mm thickness. The cake bands are cut or pressed with a mold in a desired form and the odds and ends are rolled again. The cut or pressed base sheets are used to make bean-jam cake in usual ways.

(54) **METHOD OF INCREASING PROTEIN CONTENT IN DEFATTED SOYBEAN POWDER**

(11) 55-61776 (A) (43) 9.5.1980 (19) JP
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PURPOSE: Defatted soybean powders in which each particle consists of a part of mainly protein body and the other part of carbohydrate remaining and attaching to the protein body are ground and the fine particles with particle size less than a specific diameter are removed to increase the protein content through dry method operations.

CONSTITUTION: Defatted soybean powders are controlled so that the particles with particle sizes of less than 30 μ m occupy 70~95% and husks are removed and the protein content is controlled to about 50~65%. The soybean powders are ground so that the content of the powder of less than 20 μ m particle size becomes 80~95%, preferably using fluid mill such as jet mill. The product is subjected to flying partition to cut fraction of less than X μ m particle size (X is 4~9) and collect the fraction of X and more μ m particle sizes. The grinding and flying partition operations are repeated twice, resulting in increase of the protein content of the initial defatted soybean powder by 10~15%.

(54) **"NATTO" (FERMENTED SOYBEAN) SEASONED WITH STOCK MADE FROM TANGLE**

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PURPOSE: Natto is immersed in a stock made from tangle that has good taste, smell and nutrition of tangle, thus producing said natto seasoned with stock made from tangle with increased value as food.

CONSTITUTION: Tangle is boiled in water to make its store, which is appropriately seasoned with flavors or so and stood for a while. To the store is added bacillus "Natto" and they are poured onto steamed soybean and stirred to impregnate into it. Then, the soybean is fermented to produce said natto. Since the good taste, smell, nutrition, etc., can be impregnated in the soybean, the resulting natto shows good taste and smell in the combination of both tastes and smells of tangle.